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The Something-Different Dish

by
Marion Harris Neil



*Odd in Name, But Good to Try
When You Want to Have a Change*

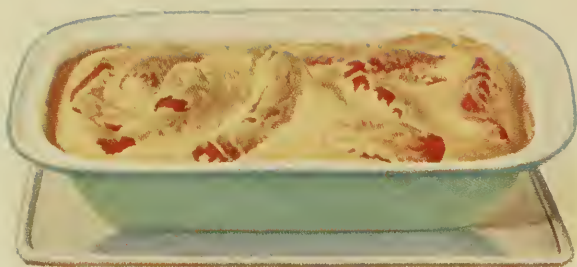


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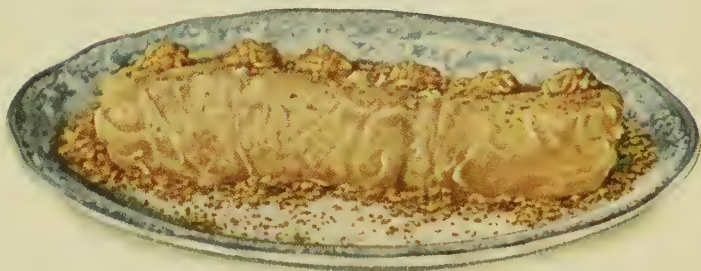
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"Toad in the Hole"



"Dog in a Blanket" is an old Creole dish



"Bubble and Squeak"

THE SOMETHING-DIFFERENT DISH

BY

MARION HARRIS NEIL, M.C.A.

COOKERY EDITOR THE LADIES' HOME JOURNAL, AUTHOR OF "HOW TO COOK IN CASSE-
ROLE DISHES," "CANDIES AND BONBONS AND HOW TO MAKE THEM,"
AND "CANNING, PRESERVING AND PICKLING"



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TO MY SISTER

PREFACE

I do not pretend to claim originality for the following one hundred recipes for making dishes that are different, but I guarantee that all have been tried and tested, and care has been taken to see that they are simple and practical.

The illustrations and one-half of the recipes appeared in the Cookery columns of The Ladies' Home Journal during the last five years, from whence they have been gathered at the request of many readers, to save reference to back issues not always within reach.

The courtesy of The Ladies' Home Journal is acknowledged with sincere thanks for permission to use the pictures and recipes in book form.

MARION HARRIS NEIL.

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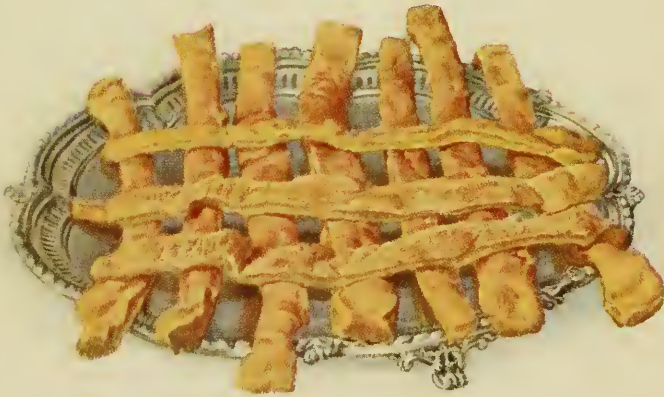
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SOUP RECIPES



"Maids of Honor"



"King Henry's Shoestrings"

SOUP RECIPES

COCK-A-LEEKIE

1 capon or old fowl	1 tablespoonful chopped
8 or 9 leeks	parsley
2 quarts (8 cups) cold	4 tablespoonfuls rice
water	Salt and white pepper to
	taste

Draw and truss the fowl as for boiling. Put it into a soup pot with the water. Add one teaspoonful of salt and the giblets carefully washed. Bring to boiling point and skim well. Then simmer for two hours, skimming occasionally. Take off the outside skins. Remove the roots and most of the green from the leeks, and split them in halves lengthways. Wash and rinse them well, cut in thin slices and wash again. Drain and add them to the soup with the rice. Simmer until the fowl is tender. To serve, lift out the bird and the giblets from the soup, remove all grease from the top and add the parsley and seasonings.

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The fowl may either be served whole with parsley sauce poured over it, or half of it may be cut in neat pieces, then served in the soup, and the other half reserved for croquettes or some other dish. Sometimes this soup is thickened with fine oatmeal. A few stewed prunes are sometimes served in Cock-A-Leekie.

Frequently an old cock is used for making this soup which gives the recipe its name. This soup is an excellent stomachic, and is said to be capable of curing a severe cold. Mrs. Isabella Beeton states that Cock-A-Leekie was largely consumed at the Burns' Centenary Festival at the Crystal Palace, Sydenham, 1859.

YOUNG FISHERMAN

3 lbs. different kinds	1 teaspoonful vinegar
fresh water fish	1 teaspoonful soy
2 carrots	2 turnips
1 large tomato	1 stalk celery
1 leek	Salt, pepper and paprika
2 onions	to taste
Bunch sweet herbs	Water

Cut the turnips and celery into small pieces, boil until tender and drain. Wash the fish, put them into a saucepan with the sliced tomato, chopped carrots, sliced leek, herbs and the onions sliced and fried in a little butter; cover with cold water, and let them stew until the whole is reduced to a pulp, which will be in about an hour. Strain off the liquor, and let it simmer for another hour. Add the turnips and celery, with the vinegar, soy and seasonings to taste. Serve hot.

MULLIGATAWNY

1½ lbs. lean mutton	1 dessertspoonful curry
2 ozs. (4 tablespoonfuls)	powder
butter or drippings	1 teaspoonful curry paste
3 pints (6 cups) cold water	1½ ozs. (6 tablespoon-
or stock	fuls) flour
2 onions	½ pint (1 cup) hot milk
1 sour apple	1 tablespoonful chutney
4 tablespoonfuls chopped	1 bunch herbs
ham	Salt and pepper to taste
½ small carrot	1 lemon
½ small turnip	Boiled rice

Wipe the meat and cut it in small pieces.

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Melt the butter or drippings in a saucepan, add to it the apple and vegetables cut in small pieces, and cook for five minutes over the fire. Add the curry powder, curry paste, chutney and flour, and mix well; then add the water or stock, meat, herbs, salt and pepper. Stir over the fire for five minutes and then simmer for two hours, skimming when necessary. When ready, strain through a fine sieve into a basin. Lift out the best pieces of the meat for serving in the soup and rub as much as possible of the remainder through the sieve.

Rinse out the saucepan and return the soup to it with the meat. Season carefully, add one tablespoonful of lemon juice and the hot milk just before serving. Serve the soup with plain boiled rice. If liked a lemon cut in quarters may also be handed.

The addition of a little cream is a great improvement to this soup.

Mulligatawny signifies pepper-water. It seems to have come into fashion at the time Dr. Kitchener wrote his famous "Cook's Oracle." He

speaks of it as a fashionable soup, and a great favorite with our East Indian friends. In a footnote he says, "The progress of inexperienced, peripatetic politicians has lately been arrested by this outlandish word being pasted in the windows of our coffee-houses; it has, we believe, answered the restaurateur's purpose, and often excited John Bull to walk in and taste; the more familiar name of curry soup would, perhaps, not have had sufficient of the charm of novelty to seduce him from his much-loved mock turtle."

FISH RECIPES



"Kickshaws" were made in Shakespeare's time



"Petticoat Tails"



"Rough Robin"—A spicy fruit cake

FISH RECIPES

TWICE LAID

2 lbs. cold cooked fish	1 pint (2 cups) mashed potatoes
6 hard-cooked eggs	Few pieces puff paste
12 filleted anchovies	2 chopped onions
1½ pints (3 cups) thick white sauce	2 tablespoonfuls chopped parsley
½ pint (1 cup) grated cheese	½ pint (1 cup) chopped cooked ham
Salt and pepper to taste	

Butter a fireproof dish, sprinkle in the chopped onion, parsley and ham. Flake the fish and slice the eggs. Put a layer of the sauce in the dish, sprinkle in some of the cheese, and on this arrange a layer of the fish and eggs, then add another of the sauce, and so on until the dish is almost full; sprinkle over the top a little salt and pepper. Cover with mashed potatoes, brush over the top with a little beaten egg, garnish with the puff

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pastry, place in a baking tin and cook in a hot oven for thirty minutes.

Any remains of cold fish, chicken or meat can be utilized in the same way.

KEDGEREE

$\frac{3}{4}$ lb. ($1\frac{1}{2}$ cups) cold cooked fish	2 ozs. ($\frac{1}{4}$ tablespoonfuls) butter or drippings
$\frac{1}{4}$ lb. ($\frac{1}{2}$ cup) rice	Salt and pepper to taste
2 hard-cooked eggs	1 tablespoonful chopped parsley

Flake the fish, taking care to remove all the skin and bones. Wash and boil the rice, then drain and dry it in the oven. Melt the butter in a sauce-pan, add the whites of eggs, chopped, the fish and rice, and stir over the fire all together until quite hot. Take care that the mixture does not brown. Season with salt and pepper and pile in a mound on a hot dish. Decorate down the sides with the hard-cooked yolks of eggs, previously rubbed through a sieve, and the parsley. Serve hot.

Kedgerie is the name given to a medley composed of fish, boiled rice, and hard-cooked eggs, but it owes its name to the Hindu word "khichri," meaning a medley or assortment, and not to the name of a place on the Hoogly River, forty miles southwest of Calcutta, India.

WIGGLE

$\frac{1}{2}$ pint (1 cup) picked shrimps	$\frac{3}{4}$ pint (1 $\frac{1}{2}$ cups) milk
Salt and paprika to taste	2 tablespoonfuls flour
2 ozs. (4 tablespoonfuls) butter	$\frac{1}{2}$ pint (1 cup) canned peas

Blend the butter and flour in a saucepan over the fire, season with salt and paprika, and pour in the milk, stirring all the time. Stir until the mixture boils, then add the shrimps broken in pieces and the peas drained from their liquor. Serve very hot with crackers or fingers of buttered toast.

PULLED FISH

Boiled fish	1½ tablespoonfuls mushroom catchup
½ pint (1 cup) cream	Pepper to taste
1 tablespoonful dry mustard	1 teaspoonful flour
1 tablespoonful anchovy essence	1 teaspoonful butter
	Toasted bread

After any solid fish is boiled, pick it in small pieces from the bones and add to one pound of it the mustard, anchovy essence, catchup, pepper, flour, butter and cream; heat over the fire until very hot and serve at once on toast.

AJI

1 good-sized boiled lobster	6 peeled tomatoes
6 ozs. (¾ cup) sweet butter	16 potatoes
1 tablespoonful chopped onion	5 hard-cooked eggs
1 tablespoonful chopped peppers	1 pint (2 cups) chicken stock
	1 small cream cheese
	Salt to taste

Slice the tomatoes; cut each potato in three pieces and the eggs in quarters. Melt the but-

ter, add the onions and peppers. Cook for five minutes, then add the potatoes and cook until the butter is absorbed. Pour in the stock, in which the lobster shell has been boiled; add the tomatoes, the lobster cut in small pieces, the cream cheese and the eggs, and salt to taste. Simmer until the potatoes are cooked and serve very hot.

COD QUADRILLES WITH POTATO SALAD

2 lbs. cod

Potato salad

1 beaten egg

Salt and pepper to taste

Bread crumbs

Slice the cod and dip the slices in flour. Brush the fish over with the beaten egg, and dip in bread crumbs which have been seasoned with salt and pepper. Then fry in plenty of smoking hot fat until a nice brown color. Serve cold, with potato salad arranged around the dish. A very good potato salad is made as follows: Rub a basin with a slice of onion or a cut clove of garlic, and into it put a quart of cold boiled potatoes

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that have been cut into small squares. Stir through the potatoes two tablespoonfuls of capers. Melt two tablespoonfuls of butter, add one teaspoonful of made mustard, four tablespoonfuls of vinegar, and salt and pepper to taste. Pour over the potatoes while the sauce is hot, and set away to get cold before serving with the fish.

A little chopped parsley may be added, if liked.

MEAT RECIPES

MEAT RECIPES

BUBBLE AND SQUEAK

1 lb. cold boiled salt beef	4 ozs. ($\frac{1}{2}$ cup) butter or
1 boiled cabbage	drippings
	Pepper

Cut the salt beef in thin slices and sprinkle it over with a little pepper; melt the butter or drippings in a frying-pan. When hot put the beef into it, and fry on both sides until it is a golden color; then take up, put the pieces of meat between two plates, and keep them hot over boiling water. Chop the cabbage, put it into the pan in which the beef was fried, and fry it for five minutes; turn it out in the center of a hot dish and arrange the slices of beef round. Serve very hot.

If liked, cold mashed potatoes, shredded onions and a little vinegar may be added.

Bubble and squeak is the fanciful name ap-

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plied to an old English dish of fried beef and cabbage.

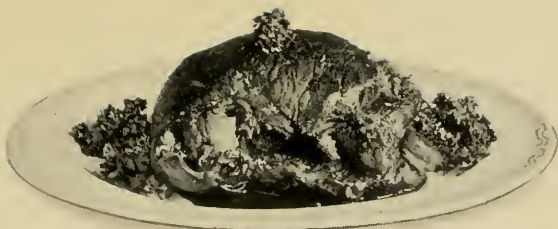
“When 'midst the frying-pan, in accents savage,
The beef so surly quarrels with the cabbage.”

Dr. Kitchener set the lines to music, and furnished a sauce for the dish. Even George Augusta Sala, who was both a clever cook and a conscientious epicure, was very fond of boiled beef when it was served *à la Bubble and Squeak*.

POOR MAN'S GOOSE

1 lb. liver	Salt and pepper to taste
1 slice fat bacon	$\frac{1}{2}$ teaspoonful powdered
2 large sliced onions	sage
1 $\frac{1}{2}$ pints (3 cups)	1 pint (2 cups) gravy or
mashed cooked beans	stock
or potatoes	Apple sauce

Take the slice of bacon and the liver and fry them a light brown. Now fry the onions. Line a fireproof dish with most of the beans or potatoes, add a layer of the liver and bacon, then a layer of onions. Sprinkle with the salt, pepper



“Carpet Bag” is a round steak split half through and stuffed with oysters. It is closed like a sandwich and roasted until cooked



“Love in Disguise” is a dinner dish of calf's heart and vermicelli served with brown gravy



“Poor Man's Goose”—the name is cruelly ironic—is made of liver. But liver is as nourishing as goose, and if carefully cooked it tastes just as good

and sage. Strain the gravy over the contents of the dish, then cover with a layer of the beans or potatoes and bake for one hour. Serve with apple sauce.

Poor Man's Goose—the name is purely ironic—is made of liver. But liver is as nourishing as goose, and if carefully cooked it tastes just as good.

CARPET BAG

1 piece round steak

Parsley

20 oysters

Take a piece of round steak as large as you require and three inches thick; split half through with a sharp knife; place the oysters inside and close like a sandwich. Sew carefully together at the edges, and roast until cooked; the length of time depends upon the size of the steak. Serve hot garnished with parsley.

LOVE IN DISGUISE

1 calf's heart	Boiled vermicelli
Some well-seasoned force- meat	Brown gravy

Wash and dry a calf's heart, cover it with a layer of well-seasoned forcemeat, and steam until almost ready. Finish the cooking by baking, cover with boiled vermicelli, and serve with a rich brown gravy. Sometimes the heart is stuffed, covered with pastry and baked in a hot oven.

To make the forcemeat, put through the food chopper one-half pound of lean pork, and one-fourth pound of lean meat, then add one cupful of bread-crumbs, salt, pepper and paprika to taste, grated rind of one lemon, one tablespoonful of chopped parsley, two well-beaten eggs and mix together.

CHINA CHILO

2 lbs. end neck of mutton	1 pint (2 cups) green peas
2 ozs. (4 tablespoonfuls) butter	Salt and pepper to taste
2 sliced onions	$\frac{1}{2}$ pint (1 cup) water
1 shredded lettuce	$\frac{3}{4}$ pint (1 $\frac{1}{2}$ cups) boiled rice

Melt the butter, add the mutton, onion, lettuce, peas, seasonings and water. Cover the pan and simmer gently for two hours. Serve with the hot boiled rice.

When peas are out of season use beans.

SQUAB PIE

3 lbs. lean pork

Salt and pepper to taste

4 tart apples

Gravy or stock

3 small onions

Pastry to cover

Cut the pork into neat pieces. Put a layer of the pieces in the bottom of a fireproof dish. Add one of the apples, peeled and chopped, then one of the onions, peeled and chopped, salt and pepper, and so on till the dish is full. Pour in as much stock or gravy as will fill the dish three-quarters full. Cover with pastry, and bake for two hours in a moderate oven.

SEA PIE

1 lb. lean beef	1 pint (2 cups) warm
1 carrot	water or stock
1 turnip	$\frac{1}{2}$ lb. (2 cups) flour
2 onions	$\frac{1}{4}$ lb. (1 cup) chopped
$\frac{1}{2}$ tablespoonful mush-	suet
room catchup	1 teaspoonful baking
Salt and pepper to taste	powder

Wipe and trim the meat, and cut it into small neat pieces. Prepare the vegetables and slice them. Put a layer of the vegetables into a shallow stewpan, then the meat and the remainder of the vegetables on the top. Season well with salt and pepper, add the catchup and the water or stock. Cover and stew slowly for thirty minutes.

Mix the flour with the suet, add the baking powder and a pinch of salt and mix well. Make this into a stiffish paste with cold water; roll it out into a round cake the size of the stewpan, and put it on the top of the meat and vegetables. Continue the stewing until the meat is quite tender, and the vegetables and pastry well cooked.

The crust should be loosened from the sides of the saucepan occasionally, and more liquid added if necessary. Cut the pastry across into six pieces. Lift out the meat and vegetables and arrange them on a hot platter, place the pastry on the top and garnish with a few pieces of the carrot.

TRIPLE ALLIANCE

Cooked potatoes

Cooked turnips

Cooked meat made into
balls

Melted butter

Reheat the turnips and potatoes in separate dishes placed in a steamer or in boiling water. Mound the turnips on a hot dish; then cover with the potatoes, mashed and forced through a bag and star tube, or made rough with a fork. Arrange balls of meat here and there about the base. At the top make an indentation, and fill it with melted butter, so that it will trickle down the crinkly sides of the potato.

Triple alliance is a combination of potatoes, turnips and meat.

HARICOT

2 lbs. best end neck of mutton	$\frac{1}{2}$ pint (1 cup) cooked peas or beans
2 ozs. (4 tablespoonfuls) butter or drippings	2 boiled carrots
6 diced onions	2 boiled turnips
1 tablespoonful flour	1 tablespoonful mush- room catchup
1 bunch herbs	Water
Salt and pepper to taste	

Trim off some of the fat, remove all the unnecessary bone, cut the mutton into rather thin chops, and put them into a frying-pan with the butter or drippings. Fry them a pale brown, but do not cook them enough for eating. Take up the mutton and put it in the bottom of a stewpan. Fry the onions slightly in the same fat as the mutton was browned in, but do not allow them to take any color. Sprinkle the flour over the meat, add the onions, drained, cover with cold water, and bring to the boil, occasionally skimming; then put in the herbs and simmer for two hours. Add the carrots and turnips cut in slices, the peas or beans, catchup, and seasonings.

Simmer for ten minutes, then turn into a deep hot dish and serve at once.

Haricot, the name given to a stew composed of chops from the best end of neck of mutton and the familiar vegetables which go by the collective name of pot-herbs, is given by the most reliable authorities as derived from the old French "Harigot," meaning a morsel, but more fanciful etymologists attach it to "haut-ragout," meaning something superior by way of stewed meat.

CAVALIER'S BROIL

1 moderate sized shoul-	$\frac{3}{4}$ pint ($1\frac{1}{2}$ cups)
der of mutton	pickled mushrooms
Salt and red pepper	

Half roast or parboil the shoulder of mutton, then lift it on to a hot dish, score on both sides down to the bone, season well with salt and red pepper, and finish cooking it over the fire or in the oven.

Skim the fat from the gravy, and keep the dish which contains it quite hot to receive the joint

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again. Warm the mushrooms, chop one-half cupful of them and sprinkle them over the broil; when it is ready to be served arrange the remainder round it and serve immediately.

To make the pickled mushrooms: Take some small and round button mushrooms, throw them into cold water, and rub each separately with a piece of flannel dipped in salt to clean it; put them again into fresh cold water, and finally into a pan with a handful of fine salt scattered over them. Place over a moderate fire, having covered them close so that the steam may not escape, for fifteen minutes, or until they are hot and the water is drawn well out of them; drain and dry well; keep them covered up from the air until they are cold; then place them in clean glass bottles with a blade of mace, fill up with white wine vinegar, and add to each bottle a teaspoonful of olive oil. Cork and seal.

BOMBSHELL

1½ lbs. tender steak	½ teaspoonful cream of
½ oz. (2 tablespoonfuls)	tartar
flour	2 ozs. (4 tablespoonfuls)
1 teaspoonful salt	butter
½ teaspoonful pepper	Milk
¾ lb. (3 cups) flour	½ pint (1 cup) water
½ teaspoonful baking	
soda	

Cut the steak into small pieces. Mix the two tablespoonfuls of flour with the salt and pepper and roll the pieces of steak in this mixture. Sift the flour, baking soda, cream of tartar, and salt and pepper to taste into a basin, rub in the butter and mix into a firm paste with a little milk. Cut the paste into two pieces, one large and one small. Roll out the larger piece and line a well-buttered mold with it. Put in the pieces of steak with the water. Roll out the smaller piece of paste and lay it on the top. Cover with a piece of buttered paper and steam steadily for three hours. Turn out on to a hot dish and serve.

Bombshell was the name given to this meat pudding in 1820 by an old soldier.

CHICKEN RECIPES

CHICKEN RECIPES

SPREAD EAGLE

1 chicken	1 tablespoonful chopped
Salt, pepper, and made	parsley
mustard to taste	Tomato sauce
1 gill ($\frac{1}{2}$ cup) chopped	Watercress
cooked ham	2 ozs. (4 tablespoonfuls)
	butter or drippings

Singe and draw the chicken and split it down the back; leave the wings on, but remove the breast-bone. Season well inside with salt, pepper, and made mustard. Lay the bird in a well-buttered baking tin. Sprinkle with the ham and the parsley, brush with the melted butter or drippings and cook it in a moderate oven for twenty-five minutes, keeping it well basted while cooking.

Pour some hot tomato sauce on to a hot platter, lay the chicken on it, and garnish the top and the bottom of the dish with watercress.

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Serve for breakfast or luncheon.

A squab may be cooked in the same way. Split a nice squab up the back, flatten it a little with a knife, and truss the wings each side of the breast. Put a skewer through to keep it flat. Grill it over a clear fire for five minutes, turning once. Then place it in a buttered tin, covering it with buttered bread crumbs; cook in a hot oven for ten minutes, place on a piece of toast after removing the skewer, and pour over some nice thick brown gravy.

Garnish with watercress.

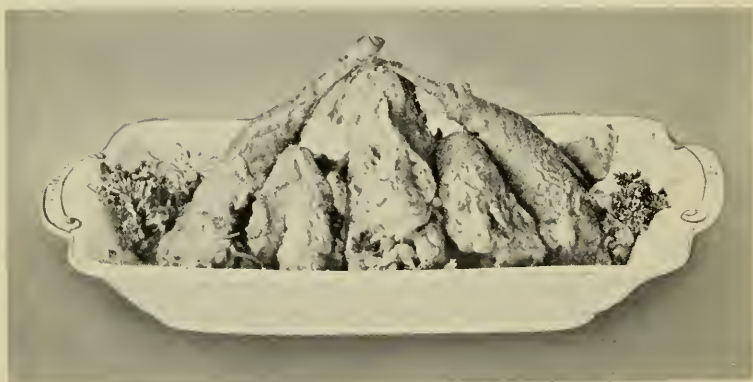
SUDDEN DEATH

1 broiling chicken	Salt and pepper to taste
1 oz. (2 tablespoonfuls)	Tomato sauce
butter	

Chop the head off a live young fowl, and let it bleed. Draw the chicken and plunge it into a pan of boiling water, when the skin and feathers will come off all together. Split the chicken in half; broil it over a clear fire, and keep turning



"Stoved Howtowdie" is a savory way of serving young fowl with poached eggs and spinach



"Country Captains" illustrate an unusual way of re-cooking cold chicken in a batter containing curry

it till done, which will be in about twenty minutes. Season with salt and pepper, rub with the butter and serve hot with tomato sauce.

COUNTRY CAPTAINS

$\frac{1}{4}$ lb. (1 cup) flour	Pieces cold, cooked
$\frac{1}{2}$ teaspoonful salt	chicken
1 gill ($\frac{1}{2}$ cup) milk	1 tablespoonful onion
1 egg	juice
1 tablespoonful olive oil	3 tablespoonfuls vinegar
$\frac{1}{4}$ teaspoonful curry powder	Cream sauce

Sieve the flour and salt into a basin, add the milk and the egg well beaten, olive oil and the curry powder. Beat until smooth and glossy. Put in a cool place for one hour.

Mix the onion juice and the vinegar; dip pieces of cold, cooked chicken into the vinegar and onion juice, then into the batter and fry in smoking hot fat until they are a golden color.

Pour cream sauce into the bottom of a hot dish, place the chicken on it and serve hot.

STOVED HOWTOWDIE

1 chicken	½ pint (1 cup) boiling
6 button onions	water or stock
1 blade mace	Force meat
1 bay leaf	Gravy
4 ozs. (½ cup) butter	5 or 6 eggs
1 bunch herbs	Cooked spinach

Prepare and stuff a young, plump fowl with forcemeat. Put it into a saucepan with a close-fitting lid, add the onions, mace, bay leaf, butter and if liked the herbs. When the fowl has hardened, and been turned, add the boiling water or stock. Fit on the lid very closely and set the saucepan over the fire. One hour will do a small fowl, the heavier ones take longer in proportion to their weight. Have a little seasoned gravy, in which parboil the liver. Poach five or six eggs nicely in this gravy. Dress them on flattened balls of cooked spinach around the fowl. Rub down the liver to thicken the gravy and liquor in which the fowl was cooked, skimming nicely, pour over dish and serve all very hot.

Mushrooms, oysters, forcemeat balls, etc., may be added to enrich it, and chopped celery may be put in the sauce.

SPATCHCOCK

1 chicken	1 pint (2 cups) brown
Salt and pepper	sauce
1 small chopped onion	1 teaspoonful meat ex-
1 bouquet garni	tract
1 shallot	2 chopped gherkins
2 bay leaves	½ tablespoonful capers
1 sprig thyme	1 teaspoonful chopped
4 tablespoonfuls vinegar	parsley

Cut the chicken in half and season the inside of the bird with salt and pepper, chopped onion, and bouquet garni and allow to lie in a cool place for an hour. Brush the bird over with melted butter and grill it for twenty minutes, basting all the time. Sprinkle with browned bread crumbs, cook for ten minutes more, and serve the following sauce with it: Chop the shallot with the bay leaves and put them in a pan, add the thyme, pepper, and vinegar; simmer until the vinegar is reduced to half the quantity, then mix with it the brown sauce and meat extract and boil for ten minutes, rub through a sieve and add the gherkins, capers, and parsley. Make very hot and use.

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To make the bouquet garni, tie together a piece of well-washed fresh parsley, a sprig of thyme, a sprig of marjoram, a bay leaf, a celery leaf, a small piece of cinnamon stick, a clove of garlic, a blade of mace, and a piece of green or red pepper.

PISH-PASH

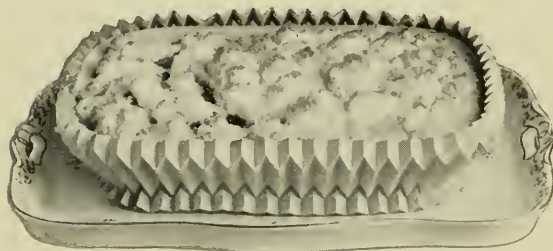
1 tender chicken	2 ozs. (4 tablespoonfuls)
$\frac{1}{2}$ lb. (1 cup) rice	butter
1 tablespoonful chopped preserved ginger	2 tablespoonfuls chopped parsley
2 sliced onions	1 hard-cooked egg
2 bay leaves	Salt to taste
1 teaspoonful whole	Water
white peppers	

Singe and draw the chicken and then cut it into neat joints. Melt the butter in a saucepan, place in the chicken, add the rice, ginger, onions, bay leaves, whole peppers, cover with cold water, bring to the boil, and simmer for one hour. Season with salt and serve hot with the parsley and the hard-cooked egg, which has been rubbed through a sieve, sprinkled over.

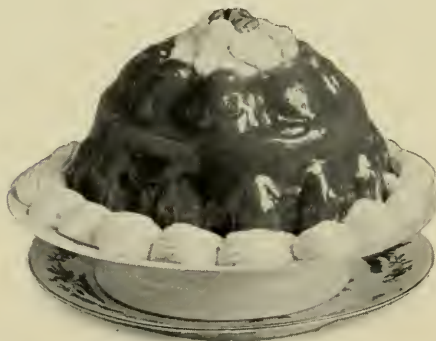
PUDDING RECIPES



"Jenny Lind" received its name from the sweet singer of the same name. She was very fond of this dainty and delicious cake-custard pudding



"Flimsy" is the name of a rice and jam pudding. It is a favorite in the nursery, and children are delighted with its fluffy top and altogether delicious look



"Huff" is an excellent sweet for the spring and summer months. It is a sweet rhubarb gelatin flavored with lemon juice and served with cream

PUDDING RECIPES

JENNY LIND

4 small sponge cakes	3 eggs
4 tablespoonfuls rasp- berry jam	4 tablespoonfuls chopped cocoanut
1 lemon	$\frac{3}{4}$ pint ($1\frac{1}{2}$ cups) whip- ping cream
6 tablespoonfuls sugar	
$1\frac{1}{2}$ gills ($\frac{3}{4}$ cup) water	8 preserved cherries

Slice the sponge cakes and place them in a glass dish; spread the raspberry jam over them. Put the grated rind and strained juice of the lemon into an enameled saucepan, add four tablespoonfuls of the sugar and the water; bring to boiling point; beat up the yolks of the eggs in a basin; pour the boiling mixture over them, stirring all the time; return to the saucepan, and stir over the fire until the mixture thickens—it must not boil. Beat up the whites of the eggs to a stiff froth and stir them gently into the custard. Take from the fire, and, when it becomes cool,

pour it over the sponge cakes. Sprinkle in the cocoanut, then cover with the whipped cream to which the remainder of the sugar has been added, and decorate with the preserved cherries.

Jenny Lind received its name from the sweet singer of the same name. She was very fond of this dainty and delicious cake-custard pudding.

SPOTTED DICK

$\frac{3}{4}$ lb. (3 cups) flour	$\frac{1}{2}$ teaspoonful salt
5 tablespoonfuls chopped suet	3 tablespoonfuls sugar
$\frac{1}{4}$ lb. (1 cup) currants	$\frac{1}{2}$ teaspoonful grated nutmeg
2 teaspoonfuls baking powder	1 egg
	Milk

Sieve the flour, salt, baking powder and sugar into a basin, add the suet, currants, nutmeg and the egg well beaten. Make into a stiff dough with some milk. Put into a greased mold, cover with a greased paper and steam steadily for two hours. Turn out, decorate with a star of whipped and sweetened cream, and serve hot with a sweet sauce.

In homely circles, a boiled suet pudding with

dried currants is in great favor. It is rarely honored by its formal name of Currant Pudding, but is familiarly called Spotted Dick. The reason for the name is less obvious than that applied by cabinet-makers to the same pudding, which is known among them as "bird's-eye maple." Yet one other name, of which the pudding can scarcely be proud, is "hunter's pudding," which is suggestive of the distance between currant and currant.

DOG IN A BLANKET

$\frac{1}{2}$ lb. (2 cups) flour	Milk
2 teaspoonfuls baking powder	5 tart oranges
1 teaspoonful salt	4 ozs. ($\frac{1}{2}$ cup) sugar
1 tablespoonful powdered sugar	1 tablespoonful melted butter
1 tablespoonful lard	1 pint (2 cups) lemon custard
1 $\frac{1}{2}$ tablespoonfuls butter	2 tablespoonfuls chopped walnut meats

Sieve the flour, baking powder, salt and powdered sugar into a basin, rub the lard and butter into them and make the mixture into a rather stiff

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dough with some milk. Roll it into a sheet one-half inch in thickness. Brush with the melted butter and sprinkle the sugar over it. Then cover it with the oranges, which have been peeled, sliced thin and seeded. Roll up into a compact roll. Tie it in a buttered, floured cloth and boil for two hours. Drain and unwrap on a hot platter. Decorate with the chopped nuts. Serve with a lemon custard made with one cupful of sugar, one tablespoonful of flour, two egg yolks, the grated rinds and strained juice of two lemons, and one and one-half cupfuls of water.

This is a Creole recipe over one hundred years old.

HUFF

1 bundle rhubarb	6 ozs. ($\frac{3}{4}$ cup) sugar
$\frac{1}{2}$ lemon	1 $\frac{1}{2}$ gills ($\frac{3}{4}$ cup) water
4 tablespoonfuls powdered gelatine	Custard or whipped cream

Stew the rhubarb and sugar together until quite soft and rub through a sieve; add the strained lemon juice and return to the fire. When

hot, stir in the gelatine, which has been mixed with the cold water, and thoroughly dissolve it. Pour it into a wet mold, and, when cold, turn out. Serve with custard or whipped cream.

Huff is an excellent sweet for the spring and summer months.

SCOTCH MIST

24 macaroons	1 pint (2 cups) whipping
12 ladyfingers	cream
1 gill ($\frac{1}{2}$ cup) fruit juice	Few drops green color
or curaçoa	Few drops red color
	Few Maraschino cherries

Pound the macaroons to a fine paste, crumble in the ladyfingers, add the fruit juice or curaçoa and one-half of the cream. Mix all well together and turn into a pretty dish. Whip up the remaining cream and divide it into two portions; color one pink with a few drops of red color and the other pale green with a few drops of green color.

Ornament the top with the cream, using a forcing bag and star tube. Decorate with the cherries.

FLIMSY

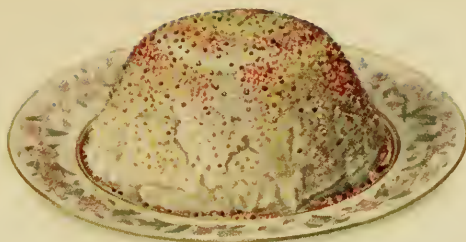
2 pints (4 cups) milk	6 tablespoonfuls apricot
4 tablespoonfuls sugar	jam
$\frac{1}{4}$ teaspoonful salt	1 gill ($\frac{1}{2}$ cup) cream
$\frac{1}{2}$ lb. (1 cup) rice	1 teaspoonful lemon ex-
3 eggs	tract

Put the milk into a saucepan, with one tablespoonful of the sugar and the salt, and bring to the boiling point. Mix the rice with the remainder of the sugar and cream. Add the boiling milk and cook until tender. Take from the fire, add the beaten yolks of the eggs and pour into a buttered pudding dish, leaving it for an hour in a cool place. Spread the jam over the top. Beat up the whites of the eggs, add the extract and spread on the top of the pudding.

Sprinkle over with a little sugar and bake in a moderate oven for five minutes.

DOCTOR JOHNSON

Slices stale bread	A few tiny colored candies
Stewed apples	Cream or custard



"Doctor Johnson" is a bread pudding



"Scotch Mist"



"Spotted Dick"

Cut several slices from a loaf of stale bread, trim off the crusts, divide the bread into pieces about three inches square, and line a buttered pudding basin neatly with them. Have ready a saucepan of boiling stewed and sweetened apples with plenty of juice, fill the bowl to within about a third of the brim with the solid portion, pour in as much juice as will come to less than an inch from the edge, and then arrange a round of bread exactly to fit the top of the pudding. Cover the bowl closely with a plate, set a heavy weight upon it, and leave it for several hours, when the juice will have thoroughly soaked the bread. Turn out and sprinkle over with tiny colored candies, and serve with or without cream or custard.

GENERAL SATISFACTION

Some strawberry or raspberry preserves	1 lemon
6 lady fingers	1 egg
½ pint (1 cup) milk	3 whites of eggs
1 oz. (2 tablespoonfuls) butter	Grated nutmeg to taste
1 tablespoonful flour	3 tablespoonfuls sugar
	Puff pastry

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Line a fireproof pudding dish with the pastry. Put a layer of preserves at the bottom, then a layer of the lady fingers, then a layer of the following mixture. Blend the butter and flour in a saucepan over the fire, add the milk, and the grated rind of the lemon, stir and cook until the mixture thickens. When cold, stir in the yolk of the egg, and add the nutmeg and the sugar. Bake in a moderate oven until ready.

Beat up the whites of the eggs to a stiff froth, place them on the top of the pudding, sprinkle over with sugar and bake for three minutes.

SNOW BALLS

$\frac{1}{2}$ lb. (1 cup) sugar	1 teaspoonful lemon ex-
$\frac{1}{2}$ pint (1 cup) water	tract
1 quart (4 cups) cream	Chopped cocoanut
1 tablespoonful vanilla	
extract	

Boil the sugar and water together for five minutes; cool, add the cream and the extracts, and freeze. Mold in balls, or pack in round molds. Before serving roll these balls in the cocoanut.

Another method.

Cream one-half cupful of butter with three-fourths cupful of sugar, add one-half cupful of milk, two and one-half cupfuls of flour sifted with two teaspoonfuls of baking powder, then add one teaspoonful of rose extract and the stiffly beaten whites of four eggs, beat well and steam for one hour in buttered cups. When done, sprinkle with sugar and serve with sweet sauce or custard.

IRISH DELIGHT

1 pint (2 cups) milk	2 beaten eggs
6 tablespoonfuls corn- starch	2 bay leaves
1 teaspoonful vanilla ex- tract	4 tablespoonfuls sugar
	Fine breadcrumbs
	Smoking hot fat

Blend the cornstarch with a little cold milk. Infuse the bay leaves in the milk over the fire for ten minutes, strain, add the sugar to the milk and dissolve over the fire. Now add the moistened cornstarch and vanilla, and boil and stir until the mixture leaves the sides of the pan. Spread

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to an inch in thickness on a wet plate, and leave until cold. Cut into pieces two inches in size. Brush over with the beaten eggs; dip in the bread crumbs; then again in egg and bread crumbs and fry in smoking hot fat. Drain, sieve over with fine sugar, and serve for a hot sweet.

FLOATING ISLAND

3 eggs	1 teaspoonful vanilla ex-
½ pint (1 cup) milk	tract
4 small sponge cakes	4 tablespoonfuls sugar
3 tablespoonfuls shred-	Jam or jelly
ded almonds	

Make a custard with the yolks of eggs, milk, vanilla extract and three tablespoonfuls of the sugar. Slice the sponge cakes into a glass dish, spread with jam or jelly, and cover with the custard.

Beat up the whites of eggs to a stiff froth, then beat in the remainder of the sugar. Have a pan of hot water, a plate and a skimmer. Drop a spoonful at a time of egg white into the water,

and when firm remove. Place the little islands of egg white on the custard, sprinkle the almonds over the top and serve cold.

HEDGEHOG

16 cooking apples	3 whites of eggs
$\frac{1}{2}$ lb. lump sugar	3 tablespoonfuls granu-
1 pint (2 cups) water	lated sugar
$\frac{1}{2}$ lemon	12 almonds

Peel and core six of the apples without dividing, then cook them in a shallow pan with the water and lump sugar, and when tender lift them carefully on to a dish. Have ready the remainder of the apples, peeled, cored and sliced, put them into the same syrup with the grated rind of the lemon and cook gently till reduced to a pulp; stirring often to prevent burning. Cover the bottom of a dish with some of this apple marmalade, then add a layer of the whole apples, filling up the cavities with the marmalade, then another layer of the marmalade and so on, forming the whole in a raised oval shape. Beat up

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the whites of eggs to a stiff froth, beat the sugar into them, and cover the apples with this meringue. Blanch and cut the almonds into four or five strips, stick these strips in upright at equal distances like the spines of a hedgehog, and place the dish in a slow oven for a few minutes before serving.

OCEAN FLOWERS

1 oz. (3 tablespoonfuls)	1 teaspoonful vanilla ex-
powdered gelatine	tract
$\frac{3}{4}$ pint (1 $\frac{1}{2}$ cups) water	Lemon jelly
1 $\frac{1}{2}$ pints (3 cups)	$\frac{1}{2}$ lb. (1 cup) sugar
whipped cream	3 tablespoonfuls red cur-
Few drops red color, few	rant jam
drops green color	

Put the gelatine, water, jam and sugar into a saucepan, stir over the fire until dissolved, then strain, add the vanilla extract, two cupfuls of the cream and a few drops of red color. Allow to cool, pour into some small wet fish molds, and place on ice for three hours.

Line a wet mold with lemon jelly; when it is set, put in a little more jelly and set on ice.

Turn out the little fish molds and place them in the jelly as if swimming, adding just a little jelly to keep them in place. Put again on ice, add more jelly to the depth of an inch and a half, put on ice again, place in more fish and jelly, and so on until the mold is full. When firm turn out and decorate round the base with the remaining cream colored green with the green color. Decorate with shells and ferns.

GOOSEBERRY FOOL

1 pint gooseberries	1 teaspoonful lemon
½ pint (2 cups) boiled	juice
custard	1 gill (½ cup) water
2 tablespoonfuls cream	2 ozs. (4 tablespoonfuls)
	sugar

Wash, top and tail the gooseberries, and put them into a saucepan with the water and sugar; stew them until they are tender and soft. Rub through a fine sieve with a wooden spoon, not a metal spoon as it injures the flavor and color. When the custard is cold, stir it into the gooseberry purée, add the lemon juice, the cream and,

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if necessary, more sugar. Serve either in one large glass dish or in custard glasses, having it as cold as possible.

Two crumbled lady fingers are a nice addition to this dish. If more convenient the cream may be omitted, or, if wished, only cream used, and no custard.

Rhubarb fool is made in exactly the same way, using eight sticks of peeled rhubarb in place of the gooseberries.

Strawberry fool is made by merely rubbing the ripe strawberries through a sieve and adding a few drops of red color. Do not cook the fruit.

Gooseberry fool is at all times popular, but it is best when made with fresh fruit.

The name of this dish often puzzles people. This is an example of the degeneration of a foreign kitchen term, a corruption which has destroyed the descriptive meaning. Originally the qualifying adjective was written *foulé*, because the stewed gooseberries were crushed before being mixed with the cream. In old French *ménus* the dish is given as “*Groseilles foulés*.”

CROW'S NEST

Apples	$\frac{1}{2}$ gill ($\frac{1}{4}$ cup) cream
$\frac{1}{2}$ lb. (2 cups) flour	1 teaspoonful lemon ex- tract
$\frac{1}{2}$ pint (1 cup) milk	1 teaspoonful baking powder
2 ozs. (4 tablespoonfuls) sugar	
2 eggs	

Peel, core, and slice enough apples to one-half fill a buttered baking dish. Sieve the flour, baking powder and sugar into a basin, stir in gradually the milk, cream and lemon extract. Whisk up the eggs, mix these with the flour ingredients, and beat thoroughly for eight minutes, then pour the mixture over the apples until they are covered. Bake for one hour and serve the pudding hot with cream, sweetened and flavored with a little powdered nutmeg.

This pudding tastes like apple dumplings, though it is more quickly and more easily made.

FAIRY BREAD

2 slices stale bread	1	1 beaten egg
inch thick		Hot fat
Milk		Sugar
Vanilla extract		Preserves

Cut the bread into strips four inches long, and one and one-half inches wide. Dip quickly into a little milk flavored with the vanilla, and drain. Now dip into the egg and fry in smoking hot fat to a golden color; sprinkle with sugar, and put a teaspoonful of preserves on each piece.

Another method.

Cut stale sponge cake in one inch slices, toast a golden brown and cut in two inch squares. Beat to a froth one-half of a tumbler of quince jelly, and when very light add gradually the stiffly beaten whites of two eggs. Heap this on the pieces of toast, and top each half with a candied cherry. Serve with cream.

CAKES



"Nun's Sighs" are fried cakes



"Faggots"—Delicious finger rusks



"Log of Wood and Bird Cake"

CAKES

MAIDS OF HONOR

1 pint (2 cups) milk	1 pinch powdered cinnamon
1 dessertspoonful rennet	
4 tablespoonfuls cleaned currants	1 pinch grated nutmeg
4 tablespoonfuls whipped cream	$\frac{1}{2}$ teaspoonful grated lemon rind
2 yolks of eggs	2 tablespoonfuls brandy
2 ozs. (4 tablespoonfuls) sugar	Pastry
	1 tablespoonful ground almonds

Warm the milk slightly, add the rennet to it and let stand until a curd has formed. Put it in a coarse cloth on a sieve, and drain over night. Next day press the curd lightly, and turn it into a basin. Add to it the yolks of eggs, cream, sugar, currants, almonds, brandy, cinnamon, lemon and nutmeg, and mix well. Line some tartlet tins with rich pastry rolled out rather thin, and fill them with the above mixture. Bake in a

moderate oven for twenty minutes. Cool and sprinkle with sugar.

Maids of Honor are small lemon cheese cakes. Richmond near London, claims this particular dainty as its specialty. This is what the village gossips have to say about them:

Way back in the mystic part of the 15th century some ingenious Richmond housewife concocted a wonderful recipe for making sweetened cheese cakes, and, thrifty housewife that she was, locked it in a strong box, against the onslaughts of borrowing neighbors. With almost anything else you could guess, "One of butter, two of sugar, three of flour and four of eggs," or something of the sort, and produce a creditable imitation, but with "Maids of Honor" it's different. Chemists have tried to analyze them, astrologers to cast their horoscopes, but one can do nothing of the sort. They defy detection; indeed, you don't really taste any cheese in them at all, and they seem to appear for the prime sensible purpose only of quickly disappearing under the motto "*To be eaten.*"

One fine day Mistress Anne Boleyn found herself heiress to this precious recipe. That was when she was at the Court of Henry VIII, then on his progress through Reading. In those days kings had a way of happening around when least expected, and so when Mistress Boleyn and her honorable companion were feasting from her admirable baking, whiling away the time that the

“King was in his counting house,
Counting out the money;
The Queen was in her pantry,
Eating bread and honey,”

with nothing else to do, the little company suddenly found Bluff King Hal in their midst roaring out, “What have we here?”

Before they could answer him or hide away the feast, the Majesty of England sat him down, and, as the old chronicle has it, devoured “foarten gode cakes withouten compunction!” much to the sorrow of the hungry maids of honor, who found little consolation in his approbation. So good did they taste he begged to know the name of the delicious cakes.

"Your Majesty, they haven't any," Mistress Boleyn was forced to confess. "Then," cried the King, "since no name have they I shall stand sponsor to them; let them be called 'Maids of Honor' hereafter, so sweet they are," after which pretty compliment in payment for his feast he strolled out into his garden.

Naturally, the cakes immediately became the talk of the Court, and, years after, the recipe found its way back to "Richmond Towne."

TOPS AND BOTTOMS

$\frac{1}{2}$ lb. (1 cup) sugar	$\frac{1}{4}$ teaspoonful salt
14 ozs. ($3\frac{1}{2}$ cups) flour	2 teaspoonfuls baking
$\frac{1}{2}$ pint (1 cup) milk	powder
4 tablespoonfuls melted butter	1 beaten egg

Mix the sugar with one cupful of the flour and stir in the milk. Set in a warm place for five hours. Add the melted butter, salt, baking powder and the remaining flour. Mold this dough into balls about the size of an egg, lay them



"Bachelor's Buttons" is the quaint name of tiny old-fashioned English cookies. These biscuits are often served at afternoon tea. They are fine for the lunch box



"Tops and Bottoms" is the strange title of this English nursery biscuit loved by children. The sweet biscuits are split and browned



"No Matters" are sweet fritters filled with apple sauce

on buttered baking tins, brush over with the beaten egg and bake in a moderate oven until ready. When cold divide the balls through the center; rearrange them with the cut surface upward on the baking tins, and return to the oven until they are nicely browned.

When there are children in the household nothing will please them more than an abundant supply of the English nursery biscuits that bear the strange title, "Tops and Bottoms."

NO-MATTERS

1½ ozs. (3 tablespoon- fuls) butter	1 teaspoonful baking soda
½ lb. (1 cup) sugar	1 teaspoonful baking powder
1 teaspoonful lemon ex- tract	Flour
1½ pints (3 cups) sour milk	Apple sauce

Cream the butter and sugar together; add the lemon extract, milk, soda, baking powder and enough flour to make a soft dough. Roll out and cut with a large cutter; fry in plenty of smoking

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hot fat. Drain, cover each with apple sauce, and place two together.

No-matters are sweet fritters filled with apple sauce.

BACHELOR'S BUTTONS

2 ozs. (4 tablespoonfuls)	$\frac{1}{2}$ teaspoonful rose ex-
butter	tract
3 ozs. (6 tablespoonfuls)	1 well beaten egg
sugar	5 ozs. ($1\frac{1}{4}$ cups) flour

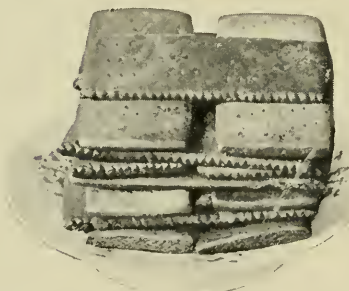
Cream the butter with the sugar; then add the rose extract, the egg and the flour. Knead on a floured baking board, roll out and cut with a small cutter. Place on a buttered tin, sprinkle over with sugar, and bake in a moderate oven until ready.

These biscuits are often served at afternoon tea. They are fine for the lunch box.

Bachelor's Buttons is the quaint name for tiny old-fashioned English cookies.



"Philpy" is a Southern bread containing rice and cornmeal



"Parliaments" are cakes made and sold in Scotland when Parliament was held in Edinburgh



"Siamese Twins" is the name of double cream puffs. After the cakes are baked they are glazed over with fruit glacé and decorated with whipped cream

PARLIAMENTS

2 lbs. (3 cups) molasses	2 tablespoonfuls pow-
4 ozs. ($\frac{1}{2}$ cup) butter	dered ginger
2 lbs. (8 cups) flour	$\frac{1}{4}$ teaspoonful salt
1 teaspoonful baking powder	

Put the molasses into a saucepan, bring to boiling point, then add the butter, and pour the mixture upon the flour mixed with the baking powder, ginger and salt. Work the dough well with the hand until quite smooth, and let it stand a day and a night; then roll out very thin, and cut into oblong shapes. Lay the cakes on a buttered tin and bake in a moderate oven for ten minutes.

Parliaments are a species of gingerbread, sold in small, thin, hard cakes. Parliament was consumed by Thackeray's Georgy Osborne. This delicacy is referred to in company with lollipops in the "Rejected Addresses":

Roll, roll thy hoop, and twirl thy tops,
And buy, to glad thy smiling chops,
Crisp parliament and lollipops,
And fingers of the lady.

JOHNSON'S SPANKS

$\frac{1}{2}$ pint (1 cup) cornmeal	1 egg
$\frac{1}{4}$ lb. (1 cup) flour	$\frac{1}{4}$ teaspoonful salt
2 teaspoonfuls baking powder	$\frac{1}{2}$ pint (1 cup) milk
	Water

Mix the cornmeal with the flour, add the baking powder, egg well beaten, salt, milk and a very little water to make a nice batter. Beat for two minutes, then drop from the spoon into smoking hot fat, and fry until nicely browned. Serve at once.

This is a delicious breakfast bread and is known, for some unaccountable reason, as Johnson's Spanks.

PHILPY

$\frac{1}{2}$ pint (1 cup) cold boiled rice	2 eggs 2 tablespoonfuls melted butter
1 pint (2 cups) cornmeal	
$\frac{1}{2}$ pint (1 cup) milk	$\frac{1}{2}$ teaspoonful salt

Put the rice into a basin; add the cornmeal, milk, eggs well beaten, melted butter and salt. Beat together for five minutes, and spread the batter, not too thick, in buttered baking-tins.

Bake in a moderate oven until ready. Break the bread in pieces, split, butter, and serve hot.

SINGING HINNIES

1 lb. (4 cups) flour	$\frac{1}{2}$ teaspoonful salt
6 ozs. ($\frac{3}{4}$ cup) butter	Cream
$\frac{1}{2}$ pint (1 cup) cleaned currants	

Sieve the flour and salt into a basin, rub the butter finely into it, then add the currants and make into a soft dough with some cream. Roll out rather thin, cut out with a round cutter, and bake on a hot griddle.

These cakes owe their name to the fact that they make a singing noise when being cooked.

NUN'S SIGHS

1 oz. (2 tablespoonfuls) butter	1 teaspoonful vanilla ex- tract
$\frac{1}{2}$ pint (1 cup) water	4 eggs
4 ozs. (1 cup) flour	Sifted sugar
Pinch of salt	Fat for frying
1 tablespoonful sugar	

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Put the butter into a saucepan, add the water, bring to boiling point, add quickly the flour, salt and sugar, stir well over the fire with a wooden spoon until the mixture leaves the sides of the pan, remove from the fire, allow to cool, but not become cold and add the extract and the eggs, beating each one in thoroughly. Put into a forcing bag with a star tube, force into smoking hot fat and fry to a golden brown color. Drain and serve dusted over with sifted sugar.

LOG OF WOOD CAKE

4 eggs	Strawberry jam
$\frac{1}{2}$ lb. (1 cup) sugar	Marzipan icing
1 lemon	Coffee or chocolate fon-
$\frac{1}{2}$ lb. (2 cups) flour	dant
2 teaspoonfuls baking powder	Few blanched and
6 ozs. ($\frac{3}{4}$ cup) butter	chopped pistachio nuts
Few drops red color	2 little robins

Grate the rind of the lemon into a basin, add the eggs and sugar, and beat over a pan of boiling water. Remove from the hot water when thick

and white and beat until cold, then add the flour, baking powder and the butter, melted. Color one-half pink with red color and leave the other half yellow. Bake the mixture in two flat buttered tins about twelve inches square; it should be an inch in thickness when baked. Let cool, and then cut in long strips, spread each strip with sieved strawberry jam, and place them together, one pink and one yellow alternately, three or four in a row, and one row above the other until you have the same number each way. Press them all together and roll up in a piece of white paper until stuck. Form knots with round pieces of marzipan icing, cover these knots and the ends of the cake with fondant icing and mark them with a little melted chocolate or brown color. Put some chocolate or coffee fondant icing into a bag with a tube and force it along the sides and top of the cake to represent the bark of a tree, then sprinkle over with a few chopped pistachio nuts and decorate with two little robins and a pink flower and three green leaves made of marzipan.

To make fondant icing. Put three pounds of sugar into a saucepan, add two cupfuls of cold water, and stir over the fire until the sugar is dissolved. Then add one tablespoonful of glucose, and allow it to boil until it forms a soft ball in cold water. Let the bubbles die down, and pour into a basin which has been rinsed out with cold water. When you can bear your finger in the middle, begin to cream it, and when thick, put your hands in and knead and squeeze until it is a solid, firm, creamy mass. Then flavor and color it and it is ready for use.

To make marzipan icing: Mix in a basin ten ounces of fondant with eight ounces of ground almonds. Boil two cupfuls of sugar with two cupfuls of water to soft ball. During the boiling add a pinch of cream of tartar and one tablespoonful of almond extract, then pour it quickly on to the ingredients in basin. Get some one to hold the basin firmly for you, while with a wooden spoon you stir as quickly as you can as the mass begins to harden; turn out on to a clean baking-

board and knead and roll until it is smooth. Color it while it is warm. It will keep for three weeks. Should it be too hard when you want to work it, add a few drops of lukewarm water and knead it, or roll it out with a rolling-pin until it becomes soft and pliable.

FAGGOTS

$\frac{3}{4}$ lb. (3 cups) flour	Flavor to taste
$\frac{1}{4}$ lb. ($\frac{1}{2}$ cup) butter	1 egg
2 ozs. (4 tablespoonfuls) sugar	Milk

Rub the butter into the flour, add the sugar and a flavor, to taste, of whatever spice may be liked best, or of grated orange or lemon peel. If desired, no special flavoring need be used; or, in preference to those mentioned, a few sweet almonds finely grated with as much of a bitter one as will give an agreeable but not too pronounced a flavor, may be employed.

Beat up the egg until light, and having thoroughly mixed the dry ingredients, work them to

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a suitable consistency with it, adding a small quantity of milk or part of another beaten egg if the dough is too dry. Turn the mass out on a sugared pastry board, roll out to a piece about one-half inch thick, divide this into strips about the thickness of two fingers and the length of one, and bake in a slow oven until nice and crisp. Serve hot or cold with butter.

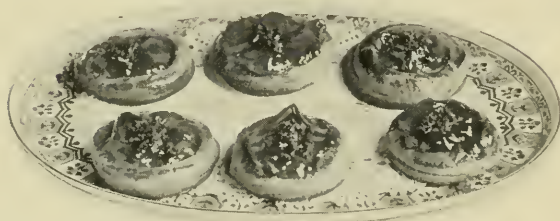
PETTICOAT TAILS

$\frac{1}{2}$ lb. (1 cup) butter	1 tablespoonful cream
6 ozs. ($\frac{3}{4}$ cup) sugar	1 lb. (4 cups) flour
1 beaten egg	

Cream the butter and sugar together thoroughly in a basin, add the egg, cream and flour very gradually. Turn out on a floured baking board, knead until smooth, and roll out into a large round. Cut out a small round from the center, then divide the remaining portion into eight pieces. Pinch the edges, mark all over with a fork, and lay on a buttered baking tin. Bake in a moderate oven for fifteen minutes.



"Cry-Babies" are tearful-looking, soft, rich ginger cakes



"Love Wells" are small, dainty, round cakes very suitable for wedding or engagement parties. The centers hold sweet red-currant jelly and pistachio nuts



"Irresistibles" are well named and are favorites. These are made of sponge or layer cake mixture, almond paste, strawberry jam, whipped cream and nut meats

These small shortbreads of Scotland which go by the name of Petticoat Tails have a connection with a royal personage, for it is commonly believed that Mary, Queen of Scots, brought from France the recipe "petits gateaux tailés," which name soon became corrupted to petticoat tails.

CRY-BABIES

$\frac{1}{2}$ pint (1 cup) strong hot coffee	1 teaspoonful grated nut- meg
2 eggs	2 teaspoonfuls baking soda
$\frac{1}{2}$ pint (1 cup) molasses	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ lb. (1 cup) sugar	1 teaspoonful vinegar
$\frac{1}{2}$ lb. (1 cup) butter	Flour
1 teaspoonful powdered ginger	Frosting if liked

Mix together the coffee, molasses, eggs well beaten, sugar, butter, spices, soda, salt, vinegar, and enough flour to make a drop batter. Drop with a teaspoon on a buttered baking tin, and bake in a moderate oven until ready. Frost them if liked.

ROUGH ROBIN

1½ lbs. (6 cups) flour	2 teaspoonfuls powdered cinnamon
½ lb. (1 cup) butter or drippings	2 teaspoonfuls powdered ginger
½ lb. (1 cup) sugar	1 teaspoonful grated nutmeg
1 pint (2 cups) cleaned currants	½ teaspoonful salt
1 pint (2 cups) seeded raisins	2 beaten eggs
2 tablespoonfuls baking powder	Milk to moisten
1 teaspoonful powdered allspice	½ lb. (2 cups) potato flour

Rub the butter or drippings finely into the flours, then add the sugar, spices, salt, fruit and eggs; mix well with milk to make a stiff batter. Pour into a well-buttered and floured cake tin. Bake in a moderate oven for three hours.

LOVE WELLS

2 ozs. (4 tablespoonfuls) butter	½ teaspoonful baking powder
2 ozs. (4 tablespoonfuls) sugar	Red currant jelly
1 large beaten egg	Blanched and chopped pistachio nuts
½ pint (1 cup) flour	

Cream the butter with the sugar; add the egg, beat well, then add the flour and baking powder. Knead on a floured baking board and roll out one-eighth of an inch thick; stamp out some rounds with a cutter. When the mixture has all been cut out into these rounds take half of them, and, with a smaller cutter, take out the centers, so as to form rings. Wet these rings and place them on the top of the plain rounds; put them on a buttered tin and bake in a moderate oven for ten minutes. When done, take them up and let them cool; then fill the center of each with red currant jelly. Sprinkle over with the pistachio nuts.

Love wells, or *Gâteaux de Putis d'Amour*, are dainty jam tarts, with a rather ambitious title, and an example of what the French ladies used to call *chatteries*, i. e., delicacies for company. They were much in use at the end of the seventeenth century.

IRRESISTIBLES

1 sponge cake or layer cake	$\frac{1}{2}$ teaspoonful vanilla extract
4 ozs. ($\frac{1}{2}$ cup) sugar	Strawberry jam
1 gill ($\frac{1}{2}$ cup) ground almonds	Whipped and sweetened cream
	Few chopped nut meats

Make and bake a sponge cake or layer cake mixture in a flat, shallow tin; when done, turn it out on a sieve to cool. Mix the sugar and ground almonds; make them into a stiff paste with a very little water flavored with the vanilla extract. Knead this almond paste on a board dusted with sugar and roll out carefully. Cut it out in rounds with a crinkly cutter, then cut out the cake with the same cutter. Slice these pieces of cake into pieces one-fourth of an inch thick. Take one of these pieces, spread it over with a thin layer of strawberry jam, place on this one of the rounds of almond paste, then add another layer of jam and another piece of cake. Top with whipped and sweetened cream and a few chopped nut meats.

Irresistibles are well named and are favorites.

KICKSHAWS

Some rich pastry	1 beaten egg
Apple jelly	Pinch of salt
1 heaping tablespoonful butter	$\frac{1}{2}$ teaspoonful lemon ex- tract
1 heaping tablespoonful sugar	3 tablespoonfuls flour

Line some tartlet tins with pastry. Put one teaspoonful of apply jelly into each. Cream the butter and sugar together, add the egg, salt, lemon extract and flour. Mix and divide into the tartlet tins. Bake in a hot oven for fifteen minutes. Sift a little sugar over the top and serve hot or cold.

“Kickshaws” were made in Shakespeare’s time.

CORNISH SPLITS

$\frac{3}{4}$ lb. (3 cups) flour	Buttermilk or water
$\frac{1}{2}$ lb. (1 cup) butter or clarified drippings	$\frac{1}{2}$ pint (1 cup) cleaned currants
1 teaspoonful salt	1 tablespoonful sugar

Rub the butter into the flour, add the sugar, salt and currants and moisten with sufficient

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buttermilk or water to work into a nice smooth paste; roll out one and one-half inches thick, cut out with a cutter, and bake in a hot oven for twelve minutes. Split with a fork, spread with creamed butter, and serve very hot.

PIKELETS

1 lb. (4 cups) flour	1 pint (2 cups) tepid milk
1 cake compressed yeast	3 well-beaten eggs
1 teaspoonful sugar	$\frac{1}{2}$ teaspoonful salt

Put the yeast and sugar into a little basin and mix them with a wooden spoon until they are liquid; then add the milk. Sieve the flour and salt into a large basin, and stir in the milk and the beaten eggs. Beat the batter for five minutes, then put it into a warm place to rise for one and one-half hours.

Drop in large spoonfuls into buttered rings on a greased griddle, turning over, so as to cook both sides a delicate brown. Serve them at once spread with butter. If more convenient, they may be baked in a very hot oven.

Pikelets are old-fashioned English breakfast hot cakes.

SIAMESE TWINS

2 ozs. (4 tablespoonfuls)	1 teaspoonful sugar
butter	4 eggs
$\frac{1}{2}$ pint (1 cup) water	Fruit glacé
$\frac{1}{2}$ pint (1 cup) flour	Stars of whipped and
$\frac{1}{4}$ teaspoonful salt	sweetened cream

Siamese Twins is the name of double cream puffs.

Put the butter into a small saucepan; add the water and bring it to the boiling point; add the flour sifted with the salt and sugar; stir well with a wooden spoon until the mixture leaves the sides of the pan, remove from the fire, and allow to cool but not become cold; add the eggs, beating each one in thoroughly. Set away in a cool place for one hour. Put into a forcing bag with a tube; force it out into two rounds each about the size of a large walnut, join the two together, brush over with beaten egg, and bake in a moderate oven for thirty minutes. Set aside until cold,

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then glaze over with the fruit glacé; when this is set, decorate each puff with a star of whipped and sweetened cream.

To make the fruit glacé, put three-fourths of a pound of confectioners' sugar into a pan; add two tablespoonfuls of fruit syrup, one tablespoonful of warm water and a few drops of red color; mix together, just warm over the fire and use at once.

SALLY LUNNS

$\frac{3}{4}$ lb. (3 cups) flour	1 compressed yeast cake
1 oz. (2 tablespoonfuls) butter	$1\frac{1}{2}$ gills ($\frac{3}{4}$ cup) milk
1 oz. (2 tablespoonfuls) sugar	$\frac{1}{2}$ teaspoonful salt
	1 beaten egg

Sieve the flour and salt into a basin, rub in the butter lightly. Stir the sugar and yeast together until liquid; add to them the milk, which should be just tepid. Beat up the egg and add it to the milk and yeast. Make a hollow in the middle of the flour, strain in the yeast, et cetera, mix to a soft but not sticky dough. Knead it lightly on a

well floured baking board. Butter well two plain round cake tins, divide the dough into two cakes, drop one into each tin. Cover the tops with a piece of paper, put the tins in a warm place until the dough has risen and filled them. This will probably take one hour. Next put them in a hot oven and bake for thirty minutes. When cooked, turn them out of the tins. Brush the tops over with a little warmed milk and butter, and leave them on a sieve until cold.

Besides being excellent cut in slices, toasted, buttered and served hot, they are very good sliced as ordinary bread and butter.

Sally Lunn was a Bath celebrity who, at the end of the eighteenth century, kept a cake shop which was a favorite resort for both youth and age in the old West of England country town. Sally originally carried out her cakes, morning and evening, in a basket with a white cover. Later her small shop on Lilliput Alley became a favorite haunt, and Dalmer, a baker and musician, seeing that it was a very good thing, bought the business, composed a song about the cakes and

set it to music. This song became a popular street ditty, and barrows were used to distribute the now celebrated cakes.

KING HENRY'S SHOESTRINGS

$\frac{1}{4}$ lb. (1 cup) flour	4 yolks of eggs
1 oz. (2 tablespoonfuls) butter	3 whites of eggs
$1\frac{1}{2}$ ozs. (3 tablespoon- fuls) sugar	$\frac{1}{4}$ pint ($\frac{1}{2}$ cup) ground almonds
$\frac{1}{4}$ pint ($\frac{1}{2}$ cup) milk	1 lemon

Sieve the flour into a pan, rub the butter into it, add the sugar, strained juice of the lemon and the milk. When well mixed stir over the fire for about ten minutes or, till the batter comes easily from the sides of the saucepan. Remove from the fire and add the yolks of the eggs and the almonds. Mix and allow to cool. Then add the stiffly beaten whites of the eggs. Spread the batter out on a buttered tin. Dredge plenty of sugar over, bake in a moderate oven for ten minutes, cut it out in strips and serve hot or cold.



"Lobs-Lie-by-the-Fire" are scones made of sour milk



"Cat's Tongues" are delicious tea cakes that are great favorites in Continental Europe



"Pikelets" are old-fashioned English breakfast hot cakes.
They are raised with yeast, cooked on a greased
griddle and served hot with butter

LOBS-LIE-BY-THE-FIRE

1 lb. (4 cups) flour	½ pint (1 cup) sour
¼ teaspoonful salt	milk
1 teaspoonful cream of tartar	1 teaspoonful baking soda

Sieve the flour, salt and cream of tartar into a basin. Stir the baking soda into the sour milk, which will cause it to froth, and at once work the dry ingredients to a smooth dough with the effervescing liquid. Dredge the baking-board thickly with flour, turn the mass on it, knead for a moment or two to insure perfect smoothness, dredge a little flour over both dough and rolling-pin, and roll out quickly to about one-third of an inch thick. Cut out with a cutter and bake on a hot griddle, turning the scones as they brown on one side. Send to the table piping hot, and eat with butter.

If preferred the dough can be sweetened; again, if wished, a little spice or a few crushed carraway seeds may be introduced as a flavoring. The same recipe will be found to answer for buttermilk griddles, but in this case the milk employed

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not being sour, the cakes, of course, would not be "Lobs."

CATS' TONGUES

$\frac{1}{2}$ lb. (1 cup) butter	5 whites of eggs
6 ozs. ($\frac{3}{4}$ cup) confec- tioners' sugar	$\frac{1}{2}$ teaspoonful vanilla extract
2 ozs. ($\frac{1}{2}$ cup) flour	

Cream the butter and gradually add the sugar; mix well for a few minutes and incorporate one by one the whites of eggs. Now add the vanilla extract and the flour. Mix well, then place in small long heaps on a buttered and floured baking-tin. Bake in a cool oven until a pale brown color.

Cats' tongues are delicious tea cakes that are great favorites in Europe.

FAT RASCALS

1 lb. (4 cups) flour	$\frac{1}{2}$ pint (1 cup) warm milk
1 teaspoonful salt	
3 tablespoonfuls butter	1 yeast cake
1 egg	



“Bird's-Nest Cake”



“Fat Rascals”

Mix the flour with the salt, then rub the butter into it. Beat up the egg, add the milk, the yeast cake and stir until dissolved. Make a hollow in the center of the flour, pour in the liquid, beat in the flour from the sides until well mixed, then cover with a clean cloth and leave it in a warm place to rise. When the surface of the dough is full of cracks, divide into small, round cakes, the shape of a tiny and very plump dough bun; arrange these, with good spaces between, on a greased tin, cover with a cloth again and leave to rise. Bake in a moderate oven until ready and serve hot, split open and spread with butter.

BIRDS' NEST CAKE

4 eggs	8 ozs. (1 cup) confec-
4 ozs. (1 cup) flour	tioners' sugar
4 ozs. (1 cup) cornstarch	Some chopped almonds
4 ozs. ($\frac{1}{2}$ cup) sugar	4 ozs. ($\frac{1}{2}$ cup) butter
1 teaspoonful baking	Few drops green color
powder	Few candy eggs
Some apricot jam	

Beat up the yolks of eggs with the sugar until

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thick, then stir in the flour, cornstarch and baking powder. Beat up the whites of eggs and add them. Pour the mixture into a round buttered and floured cake tin and bake in a moderate oven for thirty-five minutes. Have ready some slightly browned, coarsely chopped almonds. Remove a part of the center of the cake and replace it with a large candy egg. Spread the jam on the sides of the cake and sprinkle on the almonds. Rub the confectioners' sugar through a sieve into a basin, add the butter and beat to a smooth cream. Add the green color drop by drop until the color is right. Chill the icing, then with a small bag and plain tube force it around the edge of the cake to represent the twigs of the nest.

Arrange some candy eggs around the border.

GIMBLETS

4 ozs. (1 cup) flour	3 ozs. (6 tablespoonfuls)
2 ozs. (4 tablespoonfuls)	butter
sugar	$\frac{1}{2}$ lemon
	1 egg

Mix the flour and sugar together, rub the but-

ter into them and add the grated lemon rind. Lay aside in a cool place for thirty minutes. Roll out about one-fourth inch thick. Cut out with a small doughnut cutter, brush over with the egg well beaten, lay on a buttered tin, and bake in a quick oven.

JERSEY WONDERS

3 ozs. (6 tablespoonfuls)	$\frac{1}{2}$ teaspoonful	grated
butter	nutmeg	
6 ozs. ($1\frac{1}{2}$ cups) flour	1 teaspoonful	baking
6 ozs. ($1\frac{1}{2}$ cups) corn-	powder	
starch	2 eggs	
2 ozs. (4 tablespoonfuls)	Milk or water	
sugar	Raspberry jam	
	Hot fat	

Rub the butter into the flour, corn-starch and baking powder, add the sugar, nutmeg, eggs well beaten and sufficient milk or water to make a stiff batter. Fry in smoking hot fat, a teaspoonful at a time. When nearly cold, make a hole in the top, fill with raspberry jam, and dust over with fine sugar.

HARD TACK

$\frac{1}{4}$ lb. (1 cup) stoned, chopped dates	4 ozs. (1 cup) flour Pinch salt
$\frac{1}{4}$ lb. (1 cup) chopped walnut meats	$\frac{1}{4}$ teaspoonful baking powder
2 eggs	$\frac{1}{2}$ teaspoonful almond extract
$\frac{1}{2}$ lb. (1 cup) sugar	

Mix the flour, baking powder, salt, add the nuts, dates, extract and the eggs well beaten. Put in a shallow buttered pan and bake in a moderate oven for thirty or forty minutes. When cool cut in short strips and roll in powdered sugar.

This makes a wholesome cake, easily baked and easily served, especially nice with ice cream.

TIPSY CAKE

1 large sponge cake	$1\frac{1}{2}$ pints (3 cups) boiled custard
1 gill ($\frac{1}{2}$ cup) sherry wine	1 gill ($\frac{1}{2}$ cup) blanched almonds
1 gill ($\frac{1}{2}$ cup) brandy	

Bake a sponge cake in a fancy mold and allow it to become stale. Place the cake on a dish, and pour over the sherry and brandy; as it runs round

the dish, spoon it up and pour over again; continue in this way until the liquor is all used up. Blanch the almonds, cut them in strips, and stick them all over the cake. At serving time place the cake on a pretty dish and pour the custard round. Serve cold.

SIMNEL CAKE

$\frac{3}{4}$ lb. (3 cups) flour	$\frac{1}{4}$ lb. candied orange peel
$\frac{1}{2}$ lb. (1 cup) sugar	
$\frac{1}{2}$ lb. (1 cup) butter	$\frac{1}{4}$ lb. candied lemon peel
4 eggs	1 gill ($\frac{1}{2}$ cup) milk
$\frac{1}{2}$ lb. (2 cups) seedless raisins	1 teaspoonful mixed spices
$\frac{1}{4}$ lb. (1 cup) currants	3 tablespoonfuls orange flower water or brandy
$\frac{1}{4}$ lb. (1 cup) sultana raisins	Almond paste
$\frac{1}{4}$ lb. candied citron peel	

Line a buttered cake tin with two folds of thick white paper. Cream the butter and sugar thoroughly together, add the yolks of eggs, and beat again, then add spices, milk, orange flower water or brandy, flour, the whites of eggs stiffly beaten, chopped peels and the fruit. Turn the mixture

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into the prepared cake tin, smooth it over the top, and bake in a steady oven until well risen and firm to the touch.

When cold place the almond paste on the top. Sometimes a layer of almond paste is put in the middle of this cake. When this is desired, one-half of the almond paste should be made before the cake is baked, and this should be made in a round the size of the cake tin, and laid in the middle of the mixture before baking.

To make the almond paste, mix one pound of ground almonds with one-half pound of granulated sugar, one-half pound of confectioners' sugar, the strained juice of half a lemon, one tablespoonful of vanilla extract, one tablespoonful of almond extract and enough egg to bind all together. Either yolks or whites of eggs may be used; the yolks will make the paste yellower and richer, the whites drier, and of a paler color. Whole eggs may be used if it is more convenient. The paste ought to be just moist enough to be bound together.

Simnel cake has a legendary history: Long

ago an old couple were making their cake for Mothering Sunday, when the children would return home for the Mid-Lent holiday. Why the old man meddled with the cake-making nobody tells, but so determined was he that it should be boiled, and so determined was his wife that it should be baked, they came to a quarrel. Finally they decided to split the difference by boiling it half the time and baking it the other half. The old man's name was "Sim," the old lady's "Nelly"; and the cake is called "Simnel" in honor of both. Simnel cake today is always baked, proving that no man has any right to interfere in the affairs of the kitchen.

BRAMBLES

$\frac{1}{4}$ lb. (1 cup) seeded raisins	1 lemon
5 walnuts	1 egg
2 ozs. ($\frac{1}{2}$ cup) currants	Grated nutmeg to taste
4 ozs. ($\frac{1}{2}$ cup) sugar	Pastry

Chop the raisins and walnuts, and mix them

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with the currants, sugar, nutmeg, the egg, well beaten, and the grated rind and strained juice of the lemon.

Roll out the pastry, and cut out some rounds the size of a small saucer. Fill one-half with the raisin mixture, wet the edges with water, turn the other over, and pinch the edges together. Place the brambles on a greased tin, brush over the surface with sweetened milk or beaten egg, and bake in a moderate oven for twenty-five minutes.

MERRY MONARCHS

1 lb. (4 cups) flour	½ lb. (2 cups) currants
6 ozs. (¾ cup) sugar	2 teaspoonfuls baking
6 ozs. (¾ cup) butter	powder
3 eggs	1 teaspoonful vanilla ex-
¼ teaspoonful salt	tract

Cream the butter and sugar thoroughly together, add the eggs one at a time, and beat well after each one, add the extract, flour, salt, baking powder and currants.

Mix well and drop in pieces the size of a walnut

on a buttered tin. Bake in a quick oven for eight minutes.

MELTING MOMENTS

6 ozs. ($\frac{3}{4}$ cup) butter	1 teaspoonful	baking
8 ozs. (2 cups) cornstarch	powder	
3 ozs. (6 tablespoonfuls)	2 eggs	
sugar	$\frac{1}{2}$ teaspoonful	rose ex- tract

Cream the butter and sugar thoroughly together, beat up the eggs and add them alternately with the cornstarch mixed with the baking powder, then add the rose extract. Divide the mixture into buttered and floured gem pans and bake in a moderate oven for ten minutes.

MISCELLANEOUS RECIPES

MISCELLANEOUS RECIPES

SUCCOTASH

1 pint (2 cups) lima beans	$\frac{1}{2}$ pint (1 cup) boiling milk
1 pint (2 cups) corn pulp	Salt and pepper to taste
1 oz. (2 tablespoonfuls) butter	

Cook the beans until tender in boiling salted water, add the corn pulp and cook for thirty minutes, then add the milk, butter, salt and pepper and simmer for five minutes longer. Stir constantly, as it burns easily. Pour the succotash into a hot serving dish and serve at once.

This dish is particularly good prepared with dried or canned beans and either dried or canned corn. If dried vegetables are used, allow to soak over night in cold water to cover, then drain and boil.

To remove the pulp from the ears of corn with-

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out the hull, cut down through the center of each row of kernels with a sharp knife, then press out the pulp with the back of the knife, leaving the hull on the cob.

For a change, add one and one-half cupfuls of tomato pulp or one chopped onion.

Succotash is a dish borrowed from the Narragansetts and called by them "m'sickquatash."

ROULETTES

Thin slices Graham or	Chopped capers
Boston brown bread	$\frac{1}{2}$ teaspoonful lemon-
1 gill ($\frac{1}{2}$ cup) chopped	juice
cooked chicken	2 hard-cooked eggs
1 gill ($\frac{1}{2}$ cup) chopped	2 tablespoonfuls chopped
cooked ham	parsley
Anchovy paste	

Remove the crusts from the bread. Pound the chicken and ham together, then mix them to taste with anchovy paste, chopped capers and lemon-juice. Spread the slices of bread with this mixture; roll each slice neatly, butter the outside of each roulette lightly, then roll one-

half of them in chopped parsley and the other half in chopped hard-cooked whites of eggs or sieved yolks of hard-cooked eggs.

Serve as an appetizer.

ADAM AND EVE ON A RAFT

Round of bread

Butter or lard

2 eggs

Salt and pepper to taste

Cut a large round of bread, and fry it in hot butter or lard until a golden brown. Then place it on a hot platter, and keep warm. Poach the eggs carefully, season to taste and lay side by side on the bread.

RICTUM-DITY

$\frac{1}{2}$ pint (1 cup) grated
cheese

1 teaspoonful salt

2 beaten eggs

1 can tomatoes

2 tablespoonfuls butter

$\frac{1}{2}$ small grated onion

1 green pepper, chopped

Mix the tomatoes, cheese, onion and the pepper. Melt the butter in a chafing-dish, add the mixture, and when heated add the salt and the eggs well beaten. Cook until the eggs are of a creamy

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consistency, stirring and scraping from the bottom of the pan. Serve at once with crackers or strips of buttered toast.

ENGLISH MONKEY

$\frac{1}{2}$ pint (1 cup) milk	$\frac{3}{4}$ oz. ($1\frac{1}{2}$ tablespoon-
$\frac{1}{2}$ pint (1 cup) stale	fuls) butter
bread crumbs	1 beaten egg
1 gill ($\frac{1}{2}$ cup) soft, mild	$\frac{1}{2}$ teaspoonful salt
cheese in small pieces	Red pepper to taste
	Toasted crackers

Soak the bread crumbs in the milk for fifteen minutes. Melt the butter in a chafing-dish, add the cheese, stir until melted, then add the bread crumbs, and when hot, add the seasonings and the egg. Cook for three minutes and pour over toasted crackers.

ROBIN'S NEST SALAD

Ripe peaches	1 beaten white of egg
Blanched hazel nuts	1 teaspoonful almond ex-
Seeded grapes	tract
1 pint (2 cups) whipping	
cream	

On each individual salad dish, place one-half of a large golden peach, cut side up; in the hollow of each peach, put six blanched hazel nuts and six seeded grapes with powdered sugar to taste.

Beat up the cream, add the white of egg and almond extract. Place two tablespoonfuls of the cream over the fruit and serve.

GOLDEN BUCK

$\frac{1}{4}$ lb. cheese	$\frac{1}{2}$ teaspoonful lemon
2 eggs	juice
$\frac{1}{2}$ oz. (1 tablespoonful)	2 tablespoonfuls ale
butter	Pepper and salt to taste
$\frac{1}{2}$ teaspoonful Worces-	Finger shaped pieces hot
tershire sauce	buttered toast

Grate or chop the cheese finely, put it in a saucepan with the butter and ale, and stir it over the fire until it is the consistency of cream. Then add the eggs well beaten, the Worcestershire sauce, lemon juice, salt and pepper to taste. Stir this over the fire until the mixture thickens. Arrange the toast on a hot platter, pour the mixture over it and serve immediately.

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Another method. Make four pieces of buttered toast and keep them hot. Poach four eggs, and trim them neatly. Put one-half pound of grated or chopped cheese into a saucepan, add five table-spoonfuls of ale, salt and pepper to taste, stir over the fire until melted. Pour over the toast, placing a poached egg on each piece. Serve very hot.

SACK POSSET

$\frac{1}{2}$ pint (1 cup) ale	1 grated nutmeg
$\frac{1}{2}$ pint (1 cup) sherry	$\frac{1}{2}$ lb. (1 cup) sugar
wine	2 yolks of eggs
1 quart (4 cups) boiling milk or cream	

Mix the ale and sherry wine and heat, then add the milk or cream, nutmeg and sugar. Draw the saucepan to the back of the fire, and let the contents simmer for an hour. Just before serving beat in the yolks of the eggs, and serve very hot.

This is a recipe which is credited to no less a person than Sir Walter Raleigh.



"Devils on Horseback" are probably so called because they go so fast after being tasted



"Tom Thumbs" are savory titbits for breakfast or luncheon, made with eggs, cheese, bread crumbs, milk, parsley and sweetenings. Bake and serve hot



"Hopping John" combines bacon, dried peas and rice in a cheap and nourishing dish

TOM THUMBS

Eggs	Milk
Salt and pepper to taste	Grated cheese
Chopped parsley	Bread crumbs
Chopped chives	

Take some ramekins, butter them and break two eggs into each; season with salt, pepper, parsley and chives; add four tablespoonfuls of milk, cover with grated cheese and a few bread crumbs, and bake until ready. Serve hot.

A YARD OF FLANNEL, OR EGG FLIP

1 quart (4 cups) ale	$\frac{1}{2}$ teaspoonful grated
4 yolks of eggs	nutmeg
2 whites of eggs	$\frac{1}{2}$ teaspoonful powdered
4 ozs. ($\frac{1}{2}$ cup) brown	ginger
sugar	1 wineglassful brandy or
	rum

Put the ale in a saucepan on the fire and bring almost to boiling point. In the meantime beat up the eggs with the sugar, nutmeg and ginger, then add the rum or brandy. Pour on the ale by degrees, beating the mixture up so as to pre-

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vent from curdling; next pour it backwards and forwards repeatedly from pitcher to pitcher, raising the hand to as great a height as possible which process produces the smoothness and frothing essential to the good quality of the flip.

This mixture is excellent for a cold and it received its name from its fleecy appearance.

PIGS IN CLOVER

$\frac{1}{2}$ lb. (2 cups) flour	1 oz. (2 tablespoonfuls)
$\frac{1}{2}$ teaspoonful salt	butter
2 teaspoonfuls baking	Milk or water
powder	Sausage meat

Mix the flour, baking powder and salt, and sift twice. Rub in the butter with the tips of the fingers, and add sufficient milk or water to bring it to the consistency of a soft dough. Toss on a floured baking board, roll into a thin sheet, cut it into small square pieces, and wrap each piece around a roll of sausage meat. Bake and serve very hot.

These are extremely appetizing, especially at breakfast.

WET DEVIL

1 lb. cold cooked chicken or lamb	1 tablespoonful mush- room catchup
1 teaspoonful currant jelly	1½ tablespoonfuls Wor- cestershire sauce
½ teaspoonful made mustard	1 tablespoonful tomato catchup

Chop the chicken or lamb, mix it with the currant jelly, mustard, catchup, and Worcestershire sauce. Heat thoroughly, and serve at once.

If highly seasoned foods are appreciated there is no reason why the dish known as "Wet Devil" should not be regarded with high favor.

PRAIRIE OYSTER

1 raw yolk of egg	1 teaspoonful vinegar
1 teaspoonful Worcester- shire sauce	Salt and pepper to taste

Pour the vinegar into a small glass, drop in the

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egg, then add the Worcestershire sauce, salt and pepper. The Prairie Oyster should be swallowed whole.

TOAD-IN-A-HOLE

1 lb. sausages	½ teaspoonful salt
2 eggs	3 tablespoonfuls flour
1 pint (2 cups) milk	Pepper to taste

Remove the skin from the sausages and put them into a buttered fireproof dish. Mix the flour, salt, pepper, add the eggs well beaten and the milk, beat for five minutes, and pour over the sausages. Bake for thirty minutes in a moderate oven.

Serve hot.

Another method. Blanch three pigs' brains, trim them and cut in slices. Arrange the slices at the bottom of a pan with two slices of bacon cut in small pieces, two tablespoonfuls of chopped onion, one teaspoonful of chopped parsley, a chopped pickle, salt and pepper to taste and one cupful of stock; bring to boiling point.

Mix one-half cupful of flour with one-half

teaspoonful of baking powder, add one well beaten egg and one cupful of milk or water. Beat for three minutes and pour over the brains. Bake in a hot oven for twenty minutes.

To make a vegetarian toad-in-a-hole. Peel and slice one pound of potatoes and one-half pound of onions, fry both together in one-half cupful of melted butter until nicely browned, and turn them into a well buttered fireproof dish. Season to taste with salt, pepper, paprika and powdered sage. Sprinkle in one-half cupful of finely chopped nut meats.

Put two cupfuls of flour into a basin, add one and one-half tablespoonfuls of fine oatmeal, one-half teaspoonful of salt, the yolks of three eggs, the whites beaten to a stiff froth, and sufficient milk to make a thick batter. Pour over the vegetables, and bake in a moderate oven for one hour.

Tomatoes and mushrooms may be used in the same way.

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TORPEDOES

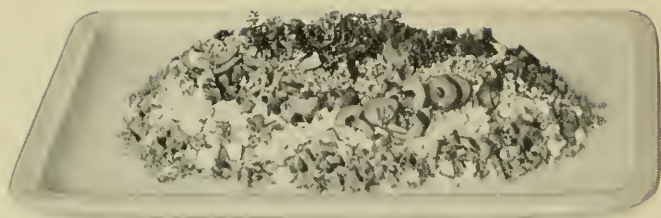
3 ozs. ($\frac{3}{4}$ cup) cold cooked chopped chicken	$\frac{1}{2}$ tablespoonful blanched chopped pistachio nuts
2 ozs. ($\frac{1}{2}$ cup) cold cooked chopped ham	Salt and pepper to taste
1 gill ($\frac{1}{2}$ cup) rich white sauce	1 teaspoonful lemon juice
2 chopped hard-cooked eggs	1 gill ($\frac{1}{2}$ cup) whipping cream
1 teaspoonful chopped pickled walnut	Parsley

Mix the chicken with the ham, eggs, white sauce, nuts, seasonings, and whipped cream. Divide the mixture into small ramekins and decorate the top with chopped parsley.

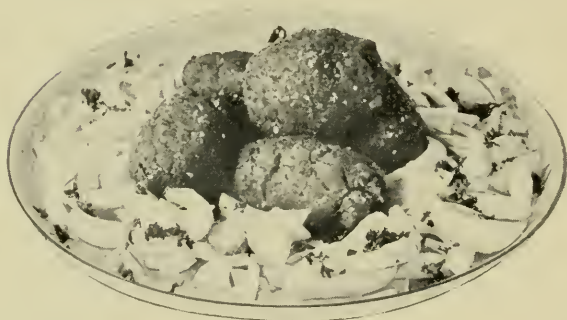
BLANKS AND PRIZES

$\frac{1}{2}$ peck green peas	1 lb. bacon
$\frac{1}{2}$ peck beans	Salt and pepper to taste

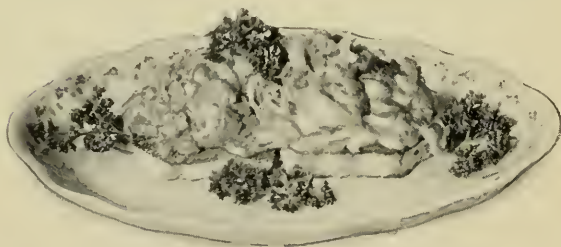
Shell the peas and beans and boil them separately in boiling salted water till tender; cut the bacon into dice and fry it; drain the peas and beans and place them in a hot vegetable dish,



"Salmagundi" of alternate layers of cooked ham, eggs, olives, parsley and dressing



"Hen's-Nest Eggs" are tasty for luncheon, utilizing cold chicken with hard-cooked eggs. The whites are used as a garnish



"Bedspreads" is the odd name of a savory that may be made in a chafing dish. It is easily and quickly made, then spread over anchovy toast and served hot

then add the bacon and fat, season to taste, mix well together and serve very hot.

SALMAGUNDI

1 pint (2 cups) chopped cooked veal, ham or chicken	Few sprigs parsley 1 lemon ½ pint (1 cup) olive oil
4 hard-cooked eggs	1 teaspoonful salt
½ pint (1 cup) chopped olives or pickles	1 teaspoonful dry mus- tard

Divide the yolks from the whites of the eggs and rub them through a sieve. Put a layer of the meat on a platter, then a layer of whites of eggs, then a layer of the olives, a layer of the yolks of eggs, another layer of meat and the parsley on the top.

Beat up the olive oil with the strained juice of the lemon, season with the salt and mustard and serve with the salmagundi.

Salmagundi probably never appears on a modern *mén*u, although it could describe a dish of engaging qualities. What is salmagundi? The dictionary says it was originally a dish consisting

of chopped cooked meat, eggs, anchovies, onions, oil, etc. And in the second definition it is set forth that the dish may be a mixture of various ingredients; an olio or a medley; a hotch-potch; a miscellany. Etymologists derive the word from the Italian *salame*, meaning "salt meat," and *conditti*, derived from the Latin *conditus*, meaning "seasoned."

It is generally conceded that the dish has an Italian origin, and that is not surprising, for Italy may be regarded as the cradle of good cookery. France soon followed the lead of Italy in culinary matters, and in spite of the conservatism of English cooks many innovations were made in their cookery. Thus "salmagundi" was one of the dishes adopted from France.

It seems to be composed of ingredients which have no gastronomic affinity, and yet the dish, when evolved (by inspiration, so to speak), is worth the approval of our best diners. The dish gives large scope for inventiveness. Minced chicken, veal or other insipid meat may form the foundation, while the seasonings or garnishings

may be without number. In Smollett's "Roderick Random" we read: "The descendant of Caractacus returned, and, ordering the boy to bring a piece of salt beef from the brine, cut off a slice and mixed it with an equal quantity of onions, which, seasoning with a moderate proportion of pepper and salt, he brought into a consistence with oil and vinegar; then, tasting the dish, assured us it was the best salmagundi that he had ever made."

One of Washington Irving's books goes by the name of "Salmagundi." The name is appropriate, for the subjects contained therein are as varied as were the ingredients which formed this once popular dish. A salmagundy (this mode of spelling the word is the consensus of the majority of cookery book writers) was a hotch-potch of cold viands, such as chicken, veal, hard-cooked eggs, herrings, parsley, beets, pickled cabbage, etc., arranged in appetizing order. According to the old books there was no limit fixed to the number of good things which might enter into the composition of a salmagundy, and

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certainly there was no limit to the variations of its orthography. Some etymologists trace it to Sal Magundy, a lady in waiting on Mary Queen of Scots, who possessed an old-fashioned appetite for the dish, and who perhaps, invented it; others to Mary's habit of asking her attendant Gundy to pass the salt when she partook of the dish, and desired "Sel, ma Gundy." Thus two methods of spelling are possible according to the etymological theory accepted, but Salmagundie, Solomongondin, and Solomongundy are but a few of the other varieties which may be met with.

HEN'S-NEST EGGS

6 hard-cooked eggs	2 tablespoonfuls melted
4 tablespoonfuls chopped	butter
cooked chicken	Salt and pepper to taste
1 tablespoonful chopped	Brown sauce
parsley	

Cool the eggs, separate the whites from the yolks, set the latter aside and cut the former into long, thin strips. Mix the chicken with the yolks

of the eggs; add the butter, parsley and seasonings. Shape into the form of eggs. Put these into the center of a hot platter; arrange the whites around them and serve with a brown sauce.

Hen's-nest Eggs are tasty for luncheon, utilizing cold cooked chicken with hard-cooked eggs. The whites are used as a garnish.

BEDSPREADS

6 eggs	4 teaspoonfuls anchovy
12 large oysters	paste
2 slices toasted buttered bread	1¼ ozs. (2½ tablespoonfuls) butter
Paprika to taste	

Melt the butter; add one teaspoonful of the anchovy paste and the eggs lightly beaten. Stir and scramble the eggs, and add the oysters cut in small pieces; mix until the latter have been cooked, then pour over the toasted bread which has been spread with the remainder of the anchovy paste. Dust with paprika, and serve very hot.

ANGELS ON HORSEBACK

6 oysters	6 slices fat bacon
6 rounds toasted bread	Salt and pepper to taste

The oysters should be good large ones. Cut the fat part of the bacon very thinly, and about one inch in breadth. Wrap this round each oyster, and fasten it with a little wooden skewer. Put the oysters in the oven to crisp the bacon. Place them on the rounds of toast. Season with salt and pepper to taste, decorate with parsley. Serve at once.

HOPPING JOHN

1 lb. breakfast bacon	1 pint (2 cups) rice
1 pint (2 cups) red or cow peas	Salt and pepper to taste Water

Wash the peas and soak them in water overnight; when ready to place on the fire pour over them a quart of water and boil until half done; then add the bacon after washing it. Should the water boil away, add a little warm water. Wash the rice, add water, and allow to boil for twenty

minutes; then pour off the water, leaving one-half cupful, remove the cover partly, allowing it to steam until the grains separate. Take a little of the thick sauce from the peas, add to the rice, with salt and pepper to taste, and skim. In serving put the rice and peas first in the dish, and place the bacon on the top. The bacon may be sliced and served in a small dish if preferred.

Hopping John combines bacon, dried peas and rice in a cheap and nourishing dish.

DEVILS ON HORSEBACK

12 slices bacon

Salt, pepper and paprika

12 soaked prunes

Toasted bread or fried

12 almonds

croûtons

Cut thin slices of bacon, flatten, and trim each neatly. Stone the prunes; insert in each in the place of the stone a blanched almond previously tossed in hot butter and highly seasoned with paprika, salt and pepper. Next roll each prune in a slice of bacon, skewer, and grill over a bright fire for eight minutes, turning frequently. Serve

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the rolls on silver skewers on neatly cut strips of toasted bread or fried croûtons.

Devils on Horseback are probably so called because they go so fast after being tasted.

AULD MAN'S MILK

6 eggs	$\frac{1}{2}$ pint (1 cup) brandy
1 quart (4 cups) new milk or cream	1 lemon 6 ozs. ($\frac{3}{4}$ cup) sugar

Beat up the yolks of eggs, then beat in the sugar and add the milk or cream. Now add the brandy and the grated rind of the lemon. Beat up the whites of eggs to a stiff froth, fold them into the mixture, mix well together, and serve half frozen.

OX EYES

Stale bread	Butter
Milk	Eggs
Salt and pepper to taste	

Cut some stale bread three-fourths of an inch thick, stamp into rounds, and out of the middle

of each round take a smaller round. Soak the rounds in a little milk, and then fry them a golden brown color. Break an egg into the middle of each ring, sprinkle with salt and pepper and dot with small pieces of butter. Bake until the whites are set, and serve hot.

Another method. Butter hot toasted bread, cut into neat rounds, place a layer of cottage cheese on the top, adding cream to it so that it will be moist. Press a small cooked beet in the center of each piece. Serve cold.

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